

Dinner

restaurant
bar

bakery

brasserie

loungue area

golden room

Welcome to Karaat, our Restaurant & Bar. Karaat stands for quality, quality of living and quality of the products that we work with.

Our head chef Jade Bruce, sous chef Mike Gunn and their international team are responsible for the flavours, maintaining and delivering quality of everything that comes out of our kitchen.

Hannah, Paul & Chariffa and their service team for the hospitality.

Raw

Oysters - Fine de Claire mignonette special	3 4
Salmon tartare lemon - capers - crouton	12

Herbivore

Black sticky rice chanterelles - hung yogurt - pistachio v	10
Okra ¹ buttermilk - tomato - farro - kale v	12
Soup seasonal vegetables v	7
Salad buckwheat artichoke - pomegranate - herbs	11

Omnivore

Octopus rice crust - chive aioli	13
Mussels coconut - chili - Thai basil	12
Short ribs bao bun - pickled veggies	12

Something bigger

Special ask the staff	day.price
White polenta carrots - butterbeans - cime di rapa - miso v	18
Vegan burger mushrooms - curry - onion bahji vgn	15
Pork belly peanut - radish - coriander	20
Bavette ⁷ escalivada - roast garlic	23
Burger Black angus - Remeker cheese - bbq onion	17
Tarbot kombu - celeriac	25
Prawn Laksa ⁴ spicy - noodle - soup - praeuw leaf ⁸	22

Kids

Hamburger fries	8.5
Chicken fries - apple sauce	8.5
Spaghetti tomato sauce v	8.5
Ice Creams ask for our options!	~

Sides

Fries mayonnaise v	4
Truffle fries Parmesan - mayonnaise v	5
Potatoes anchovy - herbs v	5
Mushrooms garlic butter v	6
Radicchio salad parsley vinaigrette vgn	4.5
Brussel sprouts pomelo ⁵ - anise vgn	5

Happy ending

Rum baba mango - lime - coconut - almond	9
Coffee mousse Kahlua - mascarpone - chocolate	8
Panna cotta parsnip - caramel - peanut v	8
Gluhwein spiced cake - cranberry - cinnamon vgn	9
Cheese selection from 'de Kaaskamer'	9
Bonbons a piece	1.5

Karaat glossarium

Our head chef Jade and his international team are the perfect recipe for you to perhaps wonder what will come out of our kitchen. Here is a little insight into our kitchen:

Okra ¹ tropical vegetable which is often used in the Asian & Surinam kitchen
Farro ² Kind of grain
Onion bahji ³ onion beignet with chickpea flour & spices
Laksa ⁴ spicy noodle soup from Malaysia
Pomelo ⁵ citrus fruit
Cime di Rapa ⁶ Italian winter green
Escalivada ⁷ smokey grilled vegetables
Praeuw leaf ⁸ herb from South East Asia

Do you have any dietary wishes or allergy requests? please tell us more about how we can accommodate to your wishes.

v : vegetarian
vgn : vegan